



starters - catering trays

CARRY OUT OR DELIVERY

APPETIZERS

- CLASSICS -

BOCCONCINI, TOMATO & PEPPERS

BOCCONCINI MOZZARELLA - TOMATOES & ROASTED PEPPERS
EXTRA VIRGIN OLIVE OIL

CRISPY CALAMARI

LIGHTLY FRIED - MARINARA DIPPING SAUCE

MEATBALL SLIDERS

CROSTINI TOPPED WITH MELTED MOZZARELLA

SHRIMP SCAMPI BREAD

GARLIC BREAD TOPPED WITH JUMBO SHRIMP & MELTED MOZZARELLA

ZUPPA DI MUSSELS OR CLAMS

LITTLE NECK CLAMS OR MUSSELS - WHITE WINE GARLIC BASIL BROTH

MOZZARELLA POPCORN APPROX 30-40 PIECES

FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO
BREAD CRUMBS SPICY MARINARA

ZUCCHINI FRITTE

FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI
DIPPING SAUCE

CLAMS OREGANATA APPROX 18-22 PIECES

CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS

STUFFED MUSHROOMS APPROX 20-24 PIECES

SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE

- SPECIALTY -

SHRIMP COCKTAIL

30 U15 JUMBO SHRIMP - LEMON & HORSERADISH COCKTAIL SAUCE

LOBSTER-CRAB CAKES APPROX 12 PIECES/2oz EACH

PAN FRIED JUMBO LUMP CRAB & MAINE LOBSTER - BASIL PESTO &
BRUSCHETTA

MOZZARELLA TRIO

BURRATA, TRADITIONAL & BOCCONCINI MOZZARELLA - ROASTED
PEPPERS & MARINATED TOMATOES

CHEESE & MEAT BOARD

ASSORTED SPECIALTY MEATS & CHEESES - MARINATED OLIVES, ARTICHOKE
HEARTS & ROASTED PEPPERS - CRUSTINI

FLATBREAD SAMPLER

ROASTED EGGPLANT, GREEN OLIVE CAPONATA & HUMMUS WITH FLATBREADS

CRUDITIE PLATTER

GARDEN VEGETABLES FEATURING ASPARAGUS, PEPPERS, CELERY, CHERRY
TOMATOES & MORE - DIPPING SAUCE

TUSCAN WINGS

CHICKEN WINGS - CHOICE OF BBQ SAUCE WITH BLUE CHEESE SAUCE OR PAN
ROASTED WITH EV OLIVE OIL, ROSEMARY & GARLIC

- FINGER FOODS/TRAY PASS -

SHRIMP COCKTAIL CUPS

JUMBO SHRIMP SERVED IN SHOT GLASS - COCKTAIL SAUCE & LEMON WEDGE

BABY LAMB CHOPS

NEW ZEALAND LAMB - BALSAMIC FIG DIPPING SAUCE

CRAB CAKES APPROX 12 PIECES/2oz EACH

JUMBO LUMP CRAB - ROASTED PEPPER AIOLI DIPPING SAUCE

CARPACCIO

THINLY SLICED FILET MIGNON - CAPER AIOLI - SERVED ON CROSTINO

HALF
TRAY
serves
8-10 pp

45

54

42

48

52

44

42

52

44

78

85

57

65

42

45

65

75

87

85

55

INSALATE

CAESAR

CLASSIC CAESAR - FOCACCIA CROUTONS

HOUSE

MIXED LETTUCE, TOMATO & CUCUMBER OLIVES - BALSAMIC VINAIGRETTE

NONNA'S

CHOPPED MIXED LETTUCE - ITALIAN MEATS & CHEESES - OLIVES
PEPPERONCINI, ONIONS & TOMATO - WHITE BALSAMIC VINAIGRETTE

ITALIAN

MIXED GREENS - CANDIED WALNUTS, CHIANTI POACHED PEAR
BLEU CHEESE & FIG - BALSAMIC VINAIGRETTE

SICILIAN

FENNEL & ARUGULA - PECORINO, BLOOD ORANGE & PINE NUTS
CITRUS VINAIGRETTE

- CHILLED SPECIALTY SALADS & SANDWICHES -

CHILLED VEGETABLE PASTA SALAD

PENNE PASTA TOSSED WITH GARDEN VEGETABLES - SWEET BALSAMIC
MARINADE

POTATO SALAD

RED POTATOES WITH GREEN ONION, EGG, DIJON & MAYO

MOZZARELLA & GRILLED VEGETABLES

FRESH MOZZARELLA WITH MIXED GRILLED VEGETABLES - EV OLIVE OIL

MIXED CHILLED SANDWICH TRIO

-SERVED ON ITALIAN SEMOLINA ROLLS-

- GRILLED CHICKEN - WITH PROVOLONE - RST. PEPPER AIOLI
- FRESH MOZZARELLA - WITH ARUGULA, ONION & TOMATO - PESTO
- ITALIAN DELI - WITH CAPICOLA, SALAMI & PROVOLONE

MIXED HOT SANDWICH TRIO

-SERVED ON ITALIAN SEMOLINA ROLLS-

- CHICKEN PARMIGIANA - FRESH MOZZARELLA & MARINARA
- EGGPLANT PARMIGIANA - FRESH MOZZARELLA & MARINARA
- MEATBALL PARMIGIANA - FRESH MOZZARELLA & MARINARA

- DESSERTS -

DESSERT SAMPLER APPROX 8 PIECES OF EACH

MINI CANNOLIS, SEVEN LAYER COOKIES, ECLAIRS, LEMON BAR &
ITALIAN BISCOTTI

MINI CANNOLIS APPROX 15

MINI CANNOLIS - CHOCOLATE CHIP RICOTTA FILLING

HOLY MOLY

JUMBO SHELL WITH ONE POUND OF CANNOLI CREAM

FRUIT PLATTER

MIXED FRUIT FEATURING STRAWBERRIES, WATERMELON
PINEAPPLE & GRAPES - NUTELLA DIPPING SAUCE

BEGGARS PURSES APPROX 9-11 PIECES

CRISP PASTA PURSES WITH SWEET ITALIAN SAUSAGE, RICOTTA
ROASTED PEPPERS - GARLIC AIOLI - BALSAMIC REDUCTION

BRUSCHETTA DUO

TOMATO BRUSCHETTA & SICILIAN EGGPLANT CAPONATA SERVED ON CROSTINOS

MOZZARELLA & PEPPER SKEWERS

MOZZARELLA, ROASTED PEPPERS & GARLIC CROUTONS ON A SKEWER

CHICKEN PARM SATAY

CHICKEN KEBABS WITH MELTED MOZZARELLA & MARINARA

HALF
TRAY
serves
8-10 pp

35

35

45

45

45

44

42

55

45

45

45

42

38

25

42

55

45

65

65



entrees - catering trays

CARRY OUT OR DELIVERY

PASTA

CLASSIC PASTAS...

RIGATONI VODKA

PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE

SPAGHETTI PUTANESCA

ANCHOVY, OLIVES, CAPERS & TOMATO SPAGHETTI

RIGATONI FILLETO DI POMODORO

PROSCIUTTO - ONION - BASIL - PLUM TOMATO SAUCE

PENNE BOLOGNESE

LIGHTLY SPICED TOMATO MEAT SAUCE

SPAGHETTI NONNA

PLUM TOMATO, ARUGULA AND FRESH MOZZARELLA

RIGATONI & MEATBALLS 8 BALLS ON SIDE

MARINARA & MEATBALLS FINISHED WITH PECORINO

PENNE PRIMAVERA

GARDEN VEGETABLES MEDLEY - GARLIC & OIL

PENNE POMODORO FRESCO

PLUM TOMATO - GARLIC & OIL - RICOTTA CHEESE

SPECIALTY...

ORECCHIETTE ALLA PUGLIESE

BROCCOLI RABE - SAUSAGE - GARLIC & OIL

RIGATONI SHRIMP & CHICKEN

BABY SHRIMP & CHICKEN - FONTINA & PARMESAN CREAM SAUCE
PROSCIUTTO - SPINACH

SPAGHETTI CLAM SAUCE

BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & SICILIAN OLIVE OIL

TRUFFLE MAC & CHEESE

FONTINA, MOZZARELLA, PECORINO & PARMESAN TOASTED BREAD CRUMBS

SHRIMP SCAMPI APPROX 15 PIECES

BAKED WITH GARLIC BUTTER, EXTRA VIRGIN - LINGUINE

LOBSTER ORECCHIETTE

MAINE LOBSTER, PEAS, MUSHROOMS, PROSCIUTTO IN A TOMATO CREAM

SUNDAY SAUCE 3 OF EACH MEAT SERVED ON SIDE

BEEF SHORT RIBS, MEATBALLS & SAUSAGE RIGATONI PASTA

OVEN

STUFFED SHELLS

BOLOGNESE - MOZZARELLA

EGGPLANT ROLLATINI APPROX 12-14 PIECES

PAN FRIED EGGPLANT CENTERED WITH RICOTTA PARMESAN & MOZZARELLA

EGGPLANT PARM APPROX 12-14 PIECES

PAN FRIED EGGPLANT LAYERED WITH MOZZARELLA & MARINARA

BAKED ZITI

PARMESAN, MOZZARELLA & AGED RICOTTA TOMATO SAUCE

SIDES/KIDS

□ BROCCOLI SAUTEED WITH GARLIC & OIL 35

□ BROCCOLI RABE SAUTEED WITH GARLIC & OIL 45

□ MIXED VEGETABLES SAUTEED WITH GARLIC & OIL 35

□ ROASTED POTATOES 35

□ MEATBALLS APPROX 12 BALLS 57

□ SAUSAGE PEPPERS AND ONIONS 57

□ FRENCH FRIES KIDS 25

□ CHICKEN FINGERS KIDS 35

HALF
TRAY
serves
8-10p

CHICKEN/VEAL

ALL CHICKEN ENTREES/APPROX 10 PIECES CUT IN HALF

CHICKEN VINO BIANCO

GRILLED CHICKEN WITH SHITAKE MUSHROOMS, ARTICHOKE & CHERRY TOMATOES - ROSEMARY WHITE WINE SAUCE

CHICKEN LEMONE

FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE

CHICKEN MARSALA

MARSALA MUSHROOM DEMI

CHICKEN PICATA

WHITE WINE LEMON CAPER SAUCE

CHICKEN SALT

WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI

CHICKEN PARMIGIANA

PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

CHICKEN PRINCIPESSA

CHICKEN LAYERED WITH EGGPLANT, TOMATO & MOZZARELLA - BASIL DEMI GLAZE

CHICKEN SCARPARELLO

HALF CHICKEN ON THE BONE - SWEET & HOT PEPPERS TOSSED WITH SAUSAGE & POTATOES - ROSEMARY WHITE WINE SAUCE

ALL VEAL ENTREES/APPROX 12-14 PIECES

VEAL LEMONE

FRANCAISE STYLE - ARTICHOKE & ASPARAGUS - WHITE WINE LEMON SAUCE

VEAL ROBERTO

VEAL SCALOPPINI - CHERRY TOMATOES, SHITAKE MUSHROOMS & PINE NUTS - BASIL SAUCE

VEAL MARSALA

VEAL SCALOPPINI - MARSALA MUSHROOM DEMI

VEAL PARMIGIANA

PAN FRIED CUTLETS - FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE

VEAL SALTIMBOCCA

VEAL SCALOPPINI - WITH PROSCIUTTO, SAGE & SPINACH - TOMATO WHITE WINE DEMI

VEAL PICCATA

VEAL SCALOPPINI - WHITE WINE LEMON CAPER SAUCE

BEEF

FILET MIGNON APPROX 8 4OZ PIECES

PRIME FILET - ROASTED POTATOES & VEG - PORT WINE SAUCE

SHORT RIB APPROX 9 PIECES

BRAISED BEEF RIBS - ROASTED POTATOES & VEG - BURGANDY DEMI

FISH

SALMON NONNA

POACHED SALMON - PLUM TOMATO & WHITE WINE BROTH

SALMON OREGANATA

TOASTED GARLIC, OIL & HERB BREAD CRUMB TOPPING

SNAPPER MARECHIARO

CLAMS, MUSSELS - LIGHT RED BASIL SEAFOOD BROTH

STUFFED FLOUNDER WITH CRAB & SHRIMP

ROASTED FOUNDER CENTER WITH STUFFING - LEMON BUTTER SAUCE

FRUTTI DI MARE

SHRIMP, CALAMARI & CLAMS IN A PLUM TOMATO ARRABIATA SAUCE - LINGUINE

STUFFED SHRIMP

BAKED U16 SHRIMP TOPPED WITH CRABMEAT STUFFING - LEMON BUTTER SAUCE

LOBSTER TAILS

3OZ BROILED BRAZILIAN LOBSTER TAILS - DRAWN BUTTER, GARLIC & OLIVE OIL MARKET PRICE

HALF
TRAY
serves
8-10p